

## CLAIMS

- 5 1. An apparatus for producing ice confection comprising mould cavities arranged on lamellae disposed in an endless belt along which are arranged process means for the production of the ice confection by conveying the lamellae between the process means,  
characterized in that
- 10 the apparatus comprises an uneven number of rows of mould cavities, such as lamellae, and the process means are arranged along the belt in such a way, that the ice confection production process may be completed by two full revolutions of a specific mould cavity on the belt.
- 15 2. An apparatus according to claim 1, wherein there is provided one common process means for pre-cooling the empty moulds, cooling of the chocolate shell, cooling of the ice cream and cooling of chocolate, said process means comprising a cooling zone preferably extending over at least an area corresponding to two lamellae on the belt in both the upper and lower sequence.
- 20 3. An apparatus according to claim 1 or 2, wherein process means for the chocolate filling into the cavities and chocolate filling on the top face of the ice cream are arranged in the same area along the upper belt sequence.
- 25 4. An apparatus according to any of the claims 1 to 3, wherein process means for the removal, e.g. for emptying the surplus chocolate after a part of the chocolate has solidified to a shell and removing surplus chocolate on the top face of the ice cream are arranged in the same area along the lower belt sequence.

5. An apparatus according to any of the claims 1 to 3, wherein the lamellae in the belt, for each process cycle, are conveyed stepwise two lamellae or rows of mould cavities at a time.
- 5 6. An apparatus according to any of the claims 1 to 4, wherein the lamellae in the belt, for each process cycle, are conveyed continuously two lamellae or rows of mould cavities at a time.
7. An apparatus according to any of the preceding claims, wherein process means for  
10 pre-cooling of the mould cavities by means of liquid nitrogen are arranged.
8. A method for producing a covered ice cream product, particularly a chocolate covered ice cream product such as ice confection, comprising production of a cover shell in mould cavities on a lamella, filling of said shell with ice cream, which after  
15 freezing is applied a cover layer melting together with the cover shell, said method being completed by the movement of a number of lamellae arranged in an endless belt, whereby the individual lamella is moved between process means disposed along said belt,  
characterized in that
- 20 the belt comprises an uneven number of rows of mould cavities, such as lamellae, and the production process of the ice confection in the mould cavities in a lamella is completed by two full circulations of a specific mould cavity, the belt being conveyed stepwise two lamellae at a time or continuously at an even speed, whereby two rows of mould cavities are conveyed for each function cycle of the production  
25 processes.
9. A method according to claim 8, wherein application of a low temperature ice cream, preferably having a temperature from approx. -8 to -15°C for filling of the ice cream is utilised.